



# Private Function Menus

Please choose one Starter, Main Course, and Sweet  
for all members of your party.



ALL PRICES ARE INCLUSIVE OF V.A.T. @ 20%

March 2022

## PRICE LIST

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### **STARTERS**

Homemade Soup of the Day - **£4.95**

Served with a soft roll

Chef's Chicken Liver Pate - **£5.45**

Red Onion Marmalade, French Toast, Mixed Leaves

Goats Cheese & Red Onion Marmalade Tartlet - **£5.45**

On a bed of Peppered Rocket

Fan of Melon and Parma Ham - **£5.45**

Drizzled with a Balsamic Reduction

Classic Prawn Cocktail - **£5.75**

North Atlantic Prawns on a bed of mixed leaves covered with a Rose Marie Sauce and Garnish

Smoked Salmon & Dill Pate - **£5.75**

French Toast, Mixed Leaves, Lemon Garnish

Continental Platter - **£8.75**

Selection of meats, cheeses, olives from around the world, salad garnish

Seafood Platter - **£8.95**

Poached Salmon, Prawns, Mackerel, Smoked Salmon, Salad Garnish

## **MAINS**

**Butcher's Cumberland Sausage - £13.25**

Wholegrain Mustard Mash, Onions, Rich Gravy

**Gammon Steak, Free Range Egg & Fresh Pineapple Wedge - £13.25**

**Classic Beef Lasagne - £13.25**

**Rich Beef Bourguignon - £13.25**

Slow Braised local Beef in Red Wine

**Homemade Beef Stew & Yorkshire Pudding - £13.25**

**DGC Homemade Steak Pie - £13.25**

**DGC Homemade Chicken & Mushroom Pie - £13.25**

*All served with a choice of potatoes and a selection of seasonal vegetables*

## **INDOOR BARBEQUE**

Gourmet Burger

Butcher's Sausages & Fried Onions

Cajun Spiced Chicken Breast

Barbeque Chicken Drumsticks

Seasoned Baked Potato Wedges

Buttered Corn on the Cob

Mixed Salad and Coleslaw

**£15.35**

## **ROAST MEATS**

Yorkshire Oven Roasted Ham - **£17.55**

Pork Loin & Seasonal Stuffing - **£17.55**

Roast Local Beef & Yorkshire Pudding - **£17.55**

Breast of Turkey & Chipolata Sausage - **£17.55**

British Leg of Lamb & Mint Jus - **£19.75**

Pork Fillet, Apple Cider and Thyme Jus - **£19.75**

British Lamb Shank, Rosemary and Mint Jus - **£19.75**

Sirloin of Beef, Horseradish Cream and Rich Gravy - **£22.50**

*All served with a selection of potatoes, seasonal vegetables and gravy*  
**Carved at the table – £3.50 supplement per person**

## **POULTRY**

Chicken wrapped in Bacon

*Garlic and Mushroom Sauce*

Chef's Chicken Chasseur

Oven Baked Chicken Breast

*On a bed of Ratatouille*

**£17.55**

## **FISH**

Pan Fried Fillet of Salmon

*Dill Sauce*

Fresh Fillet of Cod

*Prawn Sauce*

**£17.55**

*Above served with a selection of potatoes and seasonal vegetables*

## **VEGETARIAN**

Roast Mediterranean Vegetable Pasta

Portobello Mushroom Wellington

Mushroom Stroganoff

*Rice*

**£14.25**

## **DESSERTS**

Fruit Crumble & Custard - **£5.25**

Treacle Sponge & Custard - **£5.25**

Fresh Cut Strawberries & Pouring Cream - **£5.25**

Jam Sponge & Custard - **£5.25**

Lemon Tart, Fresh Raspberries & Pouring Cream - **£5.35**

Rich Chocolate Fudge Cake - **£5.35**

Classic Berry Trifle - **£5.35**

Chocolate Covered Profiteroles - **£5.35**

Chef's Cheesecake - **£5.35**

DGC Cheese Board - **£5.50**

*Selection of Four Cheese, Chutney, Grapes, Celery, Cheese Biscuits*

Coffee and Mints

**£1.75**

**HOT BUFFET**

Honey Roast Ham

Vegetable Lasagne

Beef Chilli or Chicken Curry with Rice

Steak Pie

New Potatoes or Chips

Salad

Coleslaw

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Dessert Selection

Or

Cheese and Biscuits

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Coffee or Tea

**£21.50**

**HOT CARVERY**

Homemade Soup or choice of starter

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*Choice of any two of the following meats.*

Honey Roast Ham

Roast Pork & Stuffing

Roast Turkey and Chipolata Sausage

Prime Cut of Roast Beef

*Yorkshire Pudding*

Fish and Vegetarian dishes available upon request

*Selection of Potatoes and Seasonal Vegetables*

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Selection of Desserts

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Coffee, Tea & Mints

**£27.95**



## **FINGER BUFFET**

Selection of Sandwiches

*White & Brown*

Sausage Rolls

Chicken Goujons

Savoury Selection

Mixed Salads & Coleslaw

Quiche Selection

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Cheesecake & Gateau

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Coffee & Tea

**£15.95**